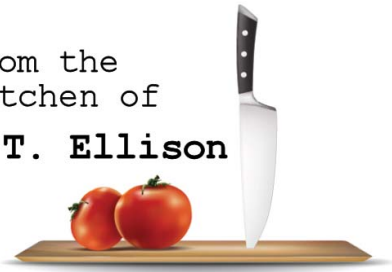


From the
kitchen of

J.T. Ellison



pudding Ingredients

- ✓ 1 cup boiling water
- ✓ 10 oz. pitted dates
- ✓ 2 teaspoons baking soda, divided
- ✓ 5 tablespoons granulated sugar
- ✓ 4 oz. butter, softened (1 stick or ½ cup)
- ✓ 2 eggs
- ✓ 1 teaspoon vanilla
- ✓ 1 ½ cups all-purpose flour OR gluten-free baking mix
- ✓ Pinch of salt

Toffee Sauce Ingredients

- ✓ 4 oz. butter, softened (1 stick or ½ cup)
- ✓ 1 cup light brown sugar
- ✓ 1 cup heavy whipping cream

English (and GF) Sticky Toffee Pudding

(makes 8–10 servings)

A decidedly English treat! If you're a fan of caramel desserts, wait until you try this.

Pudding Directions

- Preheat oven to 350 degrees F.
- Pour boiling water on dates and 1 tsp. baking soda, and let sit for 5 minutes.
- Grease and line a springform pan with wax paper. Set aside.
- Beat sugar and butter until airy.
- Add eggs and vanilla, and beat again until well mixed.
- Stir in flour, 1 tsp. baking soda, and salt with a spatula until well mixed. Add date mixture.
- If cooking gluten-free, allow this to sit for 5 minutes
- Pour into springform pan.
- Bake for 30 minutes.
- Let cool 10 minutes then invert onto a serving plate and drizzle on toffee sauce. This is best served warm!

Toffee Sauce Directions

- In a saucepan, melt butter and sugar.
- Add cream, and simmer while stirring for 3 minutes.
- Pour on the pudding, and serve with fresh whipped cream.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a wine to go with your recipe? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.

